Hotpoint

OUR IDEAS. YOUR HOME.

Instructions for Installation and Use

50cm slot-in double oven Electric cooker
H050E

To the Installer:
Before installation, fill in the product details on the back cover of this book. The information can be found on the rating plate.

To the User:
You must read the instructions prior to installing and using the appliance and then retain them for future reference.

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You must read these instructions prior to using the appliance and retain them for future reference.

Introduction

Your new appliance is guaranteed* and will give lasting service. This guarantee is only applicable if the appliance has been installed in accordance with the installation instructions detailed in this booklet.

To help make best use of your cooking equipment, please read this booklet carefully.

The cooker is designed specifically for domestic use and responsibility will not be accepted for use in any other installation.

When the cooker is first used an odour may be emitted, this will cease after a period of use

When first using the cooker ensure that the room is well ventilated (e.g. open a window or use an extractor fan) and that persons who may be sensitive to the odour avoid any fumes. It is
suggested that any pets be removed from the room until the smell has ceased. This odour is due to temporary finish on oven liners and elements and also any moisture absorbed by the insulation.

*** The guarantee is subject to the provisions that the appliance:**

(a) Has been used solely in accordance with the Users Instruction Book.
(b) Has been properly connected to a suitable supply voltage as stated on the rating plate attached to this equipment.
(c) Has not been subjected to misuse or accident or been modified or repaired by any person other than the authorised employee or agent.
(d) Has been correctly installed.

This appliance conforms to the following EEC Directives:

Electromagnetic Compatibility	Low Voltage Equipment
89/336/EEC	73/23/EEC
92/31/EEC	93/68/EEC
93/68/EEC	

CE

Safety Information

When used properly your appliance is completely safe but as with any electrical product there are certain precautions that must be observed.
PLEASE READ THE PRECAUTIONS BELOW BEFORE USING YOUR APPLIANCE.

Always

- Remove all packing from the appliance before switching on for the first time.
- Understand the controls prior to using the appliance.
- Keep children away from the appliance when cooking as the surfaces will get extremely hot during and after use.
- Turn controls **off** when not in use.
- Stand back when opening an oven door to allow any build up of steam or heat to disperse.
- Always use dry good quality oven gloves when removing items from the oven/grill.
- Always place pans centrally over the hotplate making sure handles are kept away from the edge of the hob and cannot become heated by other hotplates or pans.
- Always take care to avoid heat or steam burns when operating the controls.
- Always turn off the electricity supply at the wall switch and allow the appliance to cool before cleaning (or changing an oven lamp if fitted).
- Always make sure the shelves are in the correct position before switching on the oven or grill.
- Always keep the oven/grill door closed when the appliance is <u>not</u> in use.
- Always keep the appliance clean as a build up of grease or fat from cooking can cause a fire.
- Always follow the basic principles of food handling and hygiene to prevent the possibility of bacterial growth.
- Always keep ventilation slots clear of obstructions.
- Always refer servicing to a qualified appliance service engineer.
- Always take care when removing items from the grill compartment when the lower oven is in use as the contents will be hot
- Always turn off the electricity supply to the appliance at the wall switch should any glass panel (if fitted) crack or shatter and then DO NOT USE THE APPLIANCE until repaired.
- During use, the oven becomes hot. Care should be taken to avoid touching heating elements inside the oven.

Safety Information

Never

- Never stare at Halogen heating units
- Never leave children unsupervised where a cooking appliance is installed as all surfaces will be hot during and after its use.
- Never allow anyone to sit or stand on any part of the appliance.
- Never store items above the appliance that children may attempt to reach.
- Never leave anything on the hob surface when unattended and not in use.
- Never remove the oven shelves whilst the oven is hot.
- Never heat up unopened food containers as pressure can build up causing the container to burst.
- Never store chemicals/food stuffs or pressurised containers in or on the appliance, or in cabinets immediately above or next to the appliance.
- Never place flammable or plastic items on or near the hob.
- Never fill a deep fat frying pan more than 1/3 full of oil, or use a lid.
  DO NOT LEAVE DEEP FAT FRYING PANS UNATTENDED WHILE COOKING.
- Never use the appliance as a room heater.
- Never use the grill to warm plates.
- Never dry any items on either the hob or oven doors.
- Never install the appliance next to curtains or other soft furnishings.
- Never operate the grill with the grill door closed as this will cause the appliance to over heat.
- Never use 'steam cleaners'.

SAFETY ADVICE IN CASE OF A CHIP-PAN FIRE

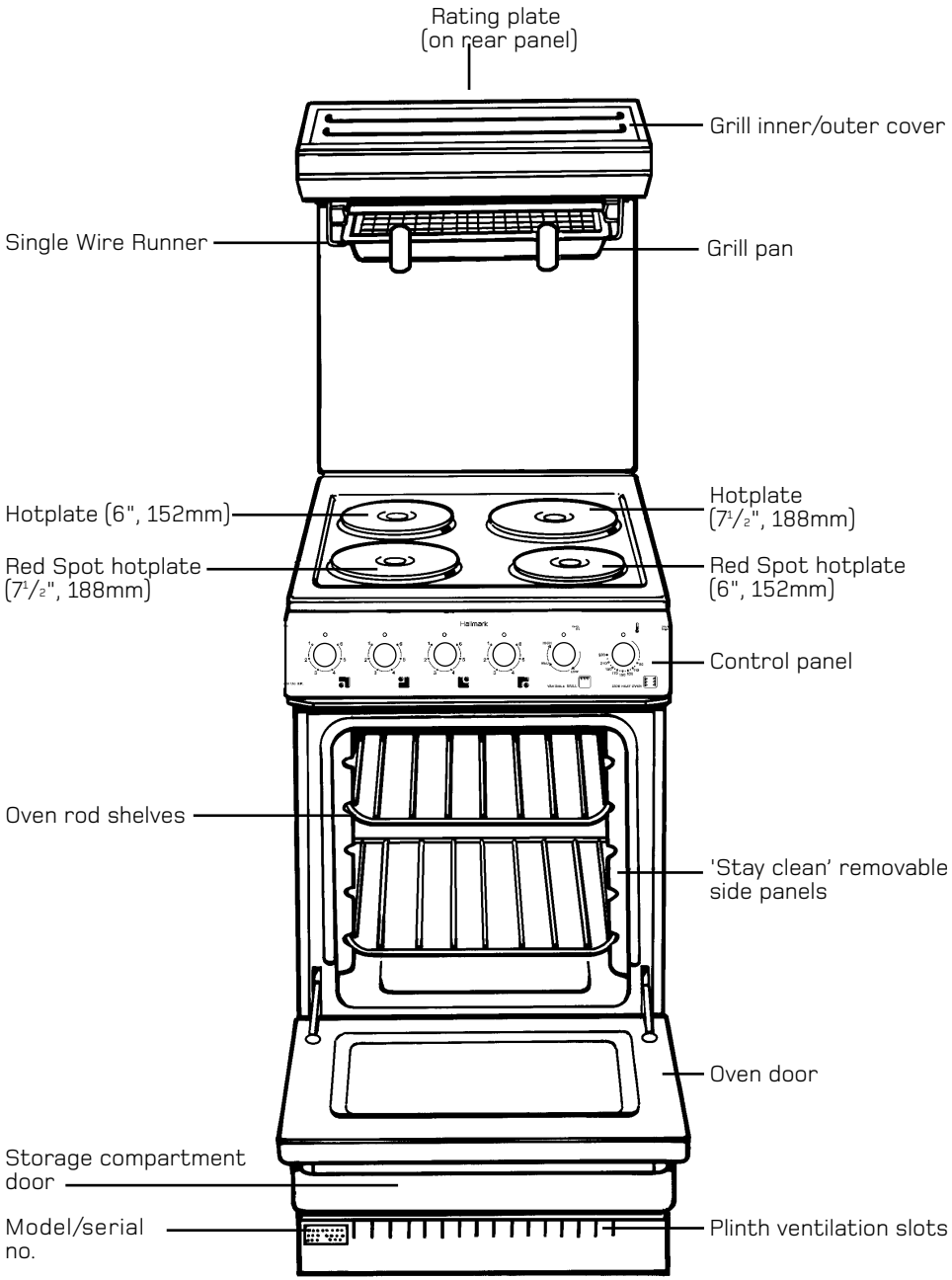
In the event of a chip pan fire or any other pan fire.

1. TURN OFF THE COOKER APPLIANCE AT THE WALL SWITCH.
2. COVER THE PAN WITH A FIRE BLANKET OR DAMP CLOTH, this will smother the flames and extinguish the fire.
3. LEAVE THE PAN TO COOL FOR AT LEAST 60 MINUTES BEFORE MOVING IT. Injuries are often caused by picking up a hot pan and rushing outside with it.

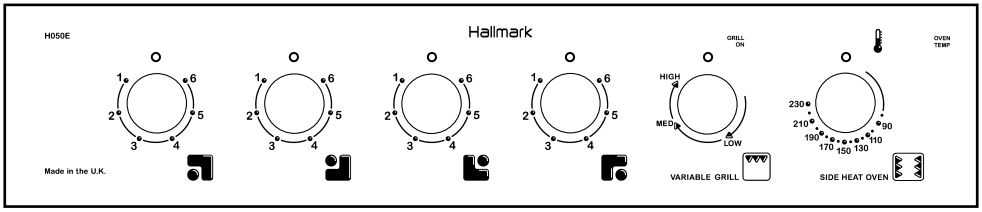
NEVER USE A FIRE EXTINGUISHER TO PUT OUT A PAN FIRE as the force of the extinguisher is likely to tip the pan over.

Never use water to extinguish oil or fat fires.

Features


Rating plate
(on rear panel)
Grill inner/outer cover
Single Wire Runner
Grill pan
Hotplate (6", 152mm)
Hotplate
(7½", 188mm)
Red Spot hotplate
(7½", 188mm)
Red Spot hotplate
(6", 152mm)
Control panel
Oven rod shelves
'Stay clean' removable
side panels
Oven door
Storage compartment
door
Model/serial
no.
Plinth ventilation slots

Control Panel



Control Knobs

The knobs for the grill and hotplates can be rotated in either direction to provide variable heat control, the oven knob can only be rotated clockwise from the **OFF** position.

Using the Grill

CAUTION: Accessible parts may become hot when the grill is in use. Children should be kept away.

The height of the grill makes it easy to see and attend to the food. The control knob for the grill can be turned in either direction to give variable heat control.

Using the Grill

Turn the control knob to setting High and allow the element to heat up for approx. 5 minutes.
Leave the control at setting High for toast and for sealing and fast cooking of foods.
For thicker foods requiring longer cooking, turn the control to a lower setting after the initial sealing on both sides. (See grill chart for guide)
The thicker the food the lower the control should be set.

NOTE: ENSURE GRILL PAN IS FITTED TO THE RUNNER CORRECTLY (TO PREVENT TILTING AND SPILLAGE OF HOT FAT ETC).

To remove the grill pan, pull it out along the runners to the stop position and lift.
The outer cover of the grill compartment should be in position before the grill is switched On.

IMPORTANT Never put any combustible material or china directly on top of the grill compartment as it gets very hot.

Do not line the grill pan with aluminium foil as this causes fat to overheat.

Guide To Grilling

Pre - heat the grill for 5 minutes on maximum control setting before grilling

GRILL CHART

Food	Grill Setting	Approximate Cooking time
Toasting of Bread products	High	3 - 10 mins.
Small cuts of meat, sausages, bacon, etc.	Med - High	10 - 15 mins.
Chops etc. Gammon steaks Chicken pieces	Med - High	20 - 30 mins.
Fish: fingers Whole Fillets	Med - High	10 - 20 mins. Whole fish and fillets placed in the base of the grill pan.
Fish in breadcrumbs	Med - High	15 - 20 mins.
Pre - Cooked potato products	Med - High	15 - 20 mins.
Pizzas	Med - High	10 - 12 mins. in the base of the grill pan.
Browning of food	High	8 - 10 mins. Dish placed directly on base of the grill pan.

The settings in the above guide have been developed to cook food successfully without excessive fat spitting and splashing.

Hob General Information

CHOICE OF UTENSILS

Every Electric Hob deserves the right choice of utensils.
We recommend for optimum performance the use of good quality utensils.

PANS SHOULD NOT

Be concave (bowed in)

Be convex (bowed out)

Be rimmed

Be deeply ridged

But essentially Flat

Always ✓	Never ✗
● Use good quality flat-based cookware on all electric heat sources.	● Use gauze, metal pan diffusers, asbestos mats and stands e.g. Wok stands – they can cause overheating.
● Ensure pans have clean, dry bases before use.	● Use utensils with skirts or rims e.g. buckets and some kettles.
● Ensure pans match size of heating area.	● Use badly dented or distorted pans.
● Remember good quality pans retain heat well, so generally only a low or medium heat is necessary.	● Leave an element switched on when not cooking.
● Ensure pan handles are positioned safely and away from heat sources.	● Cook food directly on the hotplate.
● Lift pans, do not drag.	● Drag or slide utensils across the hob surface.
● Use pan lids except when frying.	● Place large preserving pans or fish kettles across two hotplates.
● Deal with spillage immediately but with care.	● Place plastic vessels or utensils on a hot hob.
	● Use the hob as an area for storage

Always place pans centrally on the hotplate

Using the Sealed Plate Hob

DO NOT allow young children near to the appliance when the hob is in use as the surfaces get extremely hot.

OPERATION WHEN USING THE HOB

Step 1 Place the saucepan centrally on the selected element.

Step 2 Turn the hotplate control knob to the desired setting.
1 = Low, 6 = High

Step 3 After use always turn control(s) to their OFF (0) position.

CONTROL SETTINGS GUIDE

This table is provided only as a guide - settings also depend on the type of pan used and the quantity of food.

COOKING CHART

Knob Position	Type of Food
1	To dissolve butter, chocolate ,etc.
1 or 2	To heat food, keep small amounts of water simmering, to beat sauces containing egg yolk and butter. To simmer - stews, meat, fish, vegetables, fruit.
3	To heat solid & liquid foods - keep water boiling - thaw frozen foods - make omelettes containing 2-3 eggs - various types of cooking dishes fruit and vegetables.
4 or 5	To cook foods, jams , etc.
5 or 6	To seal meats and fry fish.
6	Frying potatoes, etc., bringing water to the boil.

WARNING: **Extreme caution should be used when cleaning the hot hob.**
Do not leave anything on the hob when it is not in use.
Never leave a hotplate switched on without a pan as this wastes energy and will shorten the life of the hotplate

Temperature Conversion Chart

Gas Mark	°F	Main Convection Oven	Top Convection Oven	Main Fan Oven
½	250	120	110	100
1	275	140	130	120
2	300	150	140	130
3	325	160	150	140
4	350	180	170	160
5	375	190	180	170
6	400	200	190	180
7	425	220	210	200
8	450	–	220	210
9	475	–	–	220

Using the Oven

The oven is fitted with 'Stay clean' liners and two rod shelves. To heat the oven, turn the control knob clockwise, selecting the required temperature between 80°C (170°F) and 230°C (450°F) as recommended in the temperature chart. The pilot light will immediately come on and remain on until the oven reaches the required temperature. This light will then automatically go off and on during cooking as the oven thermostat maintains the correct temperature.
It should be noted that at the end of a cooking period there may be a momentary puff of steam when the oven door is opened. This will disperse in a few seconds and is a perfectly normal characteristic of an oven with a good door seal.
The correct positioning of food is indicated in the temperature charts on pages 13 and 14.

Oven Cookery Notes

The Charts on pages 13 and 14 are a guide only, giving approximate cooking temperatures and times. To suit personal taste and requirements, it may be necessary to increase or decrease temperatures by 10°C.

TO PREPARE MEAT FOR ROASTING IN YOUR ELECTRIC OVEN

Wipe the joint, dry well with a clean cloth, kitchen tissue, etc., and weigh it.
Meat which has been stored in a refrigerator, should be allowed to come to room temperature for approximately 30 minutes before cooking, and similarly meat stored in a freezer must be completely thawed beforehand.
Beef, lamb and mutton may be lightly floured, but pork should have the rind scored, brushed over lightly with olive oil, and sprinkled with salt – this gives crisp crackling.
Place joint in meat pan (small joints weighing less than 1.5kg (3lbs) should be roasted in a smaller pan/meat tin, or they may be 'pot roasted' – a small joint in a large meat pan causes unnecessary oven splashing).
Additional fat should not be used, except for veal, very lean meat, poultry, which can either be 'larded' with fat bacon, or brushed over **very sparingly** with melted fat/cooking oil.
When potatoes are to be roasted round the joint, they only require to be coated in melted fat/cooking oil. It is not necessary to baste, when roasting in an electric oven, and liquid/stock should not be added to the meat pan.

IMPORTANT Basic principles of food handling and hygiene must be followed to prevent the possibility of bacterial growth.

Oven Cookery Notes

TIMES AND TEMPERATURES FOR ROASTING

The secret of succulent, tender meat, is not to roast it too quickly at too high a temperature. Best results are obtained when roasting is carried out at a low temperature. When a lower temperature is used, joint loses less weight, is more tender (too high a temperature causes meat to be tough and dry), and the splashing of fat onto oven interior is reduced to a minimum. When a complete meal is being cooked in the oven, cooking time may need to be increased, and temperature may need to be raised for approximately the last 30 minutes of the cooking period (for instance when cooking Yorkshire pudding to serve with roast beef).

The suggested times and temperatures given on page 14 should be used as a guide but may vary according to:–

1. Whether you prefer meat rare, medium or well done.
2. The size and shape of your joint.
   a) A short thick joint requires a longer cooking period than a long thin joint.
   b) A small joint under 1.5kg (3lbs) takes longer per 450g (1lb) than a large one, whereas a large joint over 3kg (6lbs) will cook in the time given for 'minutes' per 450g (1lb) without the 'minutes' over added.
   c) Boned/rolled and stuffed joints take longer to cook through than those without a bone. (The weight of stuffing should be added to the oven ready weight of meat/poultry to calculate roasting times).

Storage Compartment

To open the storage compartment door use the door finger hold, pull forward to disengage the door from the door catch and carefully lower the door. On closing the door, ensure the catch engages correctly.

Take care as accessible surfaces inside the storage compartment will become hot when the oven is in use. The storage compartment is ideal for storing saucepans, meat pans, etc.

Do not use it for storing combustible materials, flammable liquids or aerosols.

Oven Temperature Chart – Meat

Food	Pre-heat	Temperature and Time	Position in Oven
Beef	Yes	190/200°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over	In meat pan on runner 2 from bottom of oven
Lamb/Mutton	Yes	190/200°C approx. 25-30 mins. per 450g (1 lb) + 25 mins over	
Pork	Yes	190/200°C approx. 30-35 mins. per 450g (1 lb) + 30 mins over	
Veal	Yes	190/200°C approx. 25-35 mins. per 450g (1 lb) + 30 mins over	
Poultry/Game	Yes	190/200°C approx. 20-25 mins. per 450g (1 lb) + 20 mins over	
Turkey	Yes	up to 5.5kg (12lb) allow 22 mins per 450g (1 lb) at 190°C e.g. 5kg (11lb) = 242 mins over 5.5kg (12lb) allow 16 mins. per 450g (1lb) at 180°C e.g. 10kg (22lb) = 352 mins	Runner 1 from bottom of oven
Casserole Cooking	Yes	140/160°C according to quantity	Runner 3 from bottom of oven

If using aluminium foil, never:

1. Allow foil to touch sides of oven.
2. Cover oven interior with foil.
3. Cover oven shelves with foil.

Oven Temperature Chart – Baking

Food	Pre-heat	Temperature and Time	Position in Oven
Scones Small Cakes	Yes	220/230°C 9-12 mins 190/200°C approx. about 20-25 mins	Runners 1 and 4 from bottom of oven
Victoria Sandwich	Yes	170/190°C 6½"-7" tins approx. 20 mins 8"-8½" tins approx. 30 mins	Runners 1 and 4 from bottom of oven
Sponge Sandwich (fatless)	Yes	180/200°C 7" tins 15-20 mins	Runners 1 and 4 from bottom of oven
Swiss Roll	Yes	190/210°C 10-15 mins	Runner 4 from bottom of oven
Semi-rich Cakes (large)	Yes	170/180°C 6½"-7" tins 1¼-1½ hrs 8"-9" tins 2-2½ hrs	Runner 3 from bottom of oven
Christmas Cake	Yes	140/150°C according to size and richness of mixture	Runner 3 from bottom of oven
Shortcrust Pastry (Plate Tarts) Puff Pastry	Yes	200/210°C 45-50 mins approx. 220°C	Runners 2 and 5 from bottom of oven
Yorkshire Pudding Individual Yorkshire Puddings	Yes	210/220°C 40-45 mins 210/220°C approx. 20 mins	Runners 5 from bottom of oven
Milk Puddings Baked Egg Custard	Yes	150/160°C 2-2½ hrs 150/160°C 40-50 mins	Runner 2 from bottom of oven
Bread (full oven) Bread (single loaf)	Yes	230°C 50-60 mins Reducing to 210/220°C after first 10 mins 230°C 45-50 mins	Runners 1 and 4 from bottom of oven
Meringues	Yes	100/110°C Large 3½-4½ hrs Small 2½-3 hrs	Runner 1 from bottom of oven

Note: When using two shelf positions at the same time (e.g. to bake two plate tarts, full oven of bread etc.) tins should be interchanged half way through the cooking period. When baking two trays of scones, small cakes, at the same time, the lower tray may require to be baked for a few minutes longer than the top tray.

If soft tub margarine is used for cake making, temperatures recommended by the manufacturers should be followed. Temperatures recommended in this chart refer to cakes made with block margarine or butter only.

Cooking Results Not Satisfactory?

Problem	Check
Grilling uneven cooking front to back	Ensure that the grill pan is positioned centrally below the grill element.
Grilling Fat splattering	Ensure that the grill is not set to too high a setting.
Baking Uneven rising of cakes	Ensure that the oven shelves are level by using a spirit level on the rod shelf and adjusting, using suitable packing, e.g. wood, under the feet of the appliance. This should be checked both left to right and front to back.
Sinking of cakes	The following may cause cakes to sink: 1. Cooking at too high a temperature. 2. Using normal creaming method with soft margarine.
Over/Undercooking Fast/Slow cooking	Refer to the cooking times and temperatures given in the oven temperature charts, however, it may be necessary to increase or decrease temperatures by 10°C to suit personal taste. Do not use utensils greater than 75mm 3" in height, for roasting.

Care and Cleaning

Regular cleaning is recommended to keep white cookers in its best possible condition.
Turn OFF the main control unit and allow the cooker to cool before cleaning.
Before switching on again, ensure that all controls are in the **OFF** position.

'STAY CLEAN' OVEN LINERS AND HOW THEY WORK

The surfaces of the 'Stay clean' oven liners are treated on the mottled face with a special vitreous enamel which absorbs cooking soils. At temperatures of 220°C (425°F) or above, the special surface enables these soils to be slowly destroyed. The higher the temperature, the more effective it is. In most cases normal cooking operations at this temperature will permit this cleaning operation to proceed during cooking. However, if higher cooking temperatures are not used regularly, it may be necessary, in order to prevent heavy soiling, to run the oven without a meat pan, at a higher temperature setting of 230°C (450°F) for a couple of hours. This may be necessary once a month or every two or three months depending on the type and amount of oven cooking.

OVEN SIDES

It should not normally be necessary to clean the 'Stay clean' panels. If the user feels it is desirable to do so, pull out the rod shelves, lift up and remove the side panels before washing them in warm soapy water, and rinsing in clear water.
Do not use enzyme/biological washing powder, harsh abrasives or oven chemical cleaners of any kind.

VITREOUS ENAMEL HOB SURROUND

Clean with a cloth wrung out in soapy water. Stubborn stains can be removed with a cream, paste or liquid cleaner, or by gently rubbing with liberally soaped, very fine steel wool pads. Check that the cleaning agent used is approved by the Vitreous Enamel Development Council.

Note:
We do not recommend the use of decorative covers over the hot hotplates as these can hold condensation and cause corrosion. Accidental operation with a cover in place can cause intense heat. Never place saucepan lids on the hotplates, as this may cause corrosion.

SEALED HOTPLATES

The cleaning of sealed hotplates should be done when they are cold, using a soap filled scouring pad, following the grain of the hotplate. This will ensure that any stubborn, burnt on spillages are removed. Wipe over with a damp clean cloth, making sure that all the cleaner has been removed. Finally, turn on heater to warm for a few minutes, then smear with a little cooking oil to provide a protective coating, or a restorative agent such as Collo-Electrol®. This is available from our Parts Department.

CONTROL PANEL AND SPLASHBACK

Wipe over the control panel and/or splashback with a damp cloth. Polish with a dry cloth. **Do not use** oven cleaners or aerosols, scouring pads or abrasive powder for cleaning the plastic knobs as damage will occur.

Care and Cleaning

OVEN INTERIOR

Refer to the instructions on page 16 for cleaning the 'Stay clean' panels.

Remove the rod shelves for washing at the sink. Use a fine steel wool soap pad for removing stubborn stains from the rod shelves and floor of the oven. Take care during cleaning not to damage, bend of dislodge from the supporting clips the thermostat phial which is across the back of the oven just below the roof.

OVEN DOOR

Wipe over the door outer panel with a cloth wrung out in warm soapy water, then after wiping with a cloth wrung out in clear water, dry with a soft clean cloth.

Do not use scouring pads or abrasive powder which may scratch the surface.

Take care during cleaning not to damage or distort the door seal. Do not lift the door seal from the oven front frame, if necessary remove the seal by carefully unhooking the corner clips. Be sure to replace the oven door seal before using the appliance.

DECORATIVE TRIMS / SIDE PANELS

It is advisable to clean the decorative trims / side panels regularly to prevent any build up of soiling which may detract from the appearance of the Cooker. The recommended method of cleaning is to wipe over the trims with a soft cloth wrung out in warm water or mild non-abrasive cleaner.
(If in doubt try the cleaner on a small area of trim which is not noticeable in normal use), then after wiping with a cloth wrung out in clean water, dry with a soft clean cloth.

GRILL

Remove the inner/outer cover (page 5), these can best be washed in the sink. Remove the grill pan and the wire grid food supports. It is best to wash these items immediately after use to prevent stains from being burnt on when used again. Wipe the metal grill surround with a cloth – do not use an aerosol spray or abrasive on this area.

NOTE Care must be taken that Rating Label edges are not lifted during cleaning and furthermore that the lettering is not blurred or removed.

Installation

WARNING – THIS APPLIANCE MUST BE EARTHED.

Your cooker should be checked to ensure that the voltage corresponds with your supply voltage, this is stated on the rating plate, which is situated on the rear panel as shown on page 5. The cooker must be connected by a competent person such as one registered with the National Inspection Council for Electrical Installation Contracting (NICEIC) to a suitable double-pole control unit with a minimum rating of 45A and a minimum contact clearance of 3mm, which should be fitted adjacent to the cooker, in accordance with IEE regulations.

The power supply cable should conform to B.S.6004 with a conductor size of 6mm^2 minimum.

The control unit should be easily accessible in the event of an emergency.

This appliance conforms to EN55014 regarding suppression of radio and television interference.

Access to the mains terminals is gained by removing the rear access cover.

The mains cable must pass through the cable clamp on rear panel and ensure that the rear access cover is replaced after fitting the cable. Sufficient cable should be used to allow the cooker to be pulled out for servicing.

Installation

SITING

The cooker is designed to fit between kitchen cabinets spaced 500mm apart minimum. The space either side need only be sufficient to allow withdrawal of the cooker for servicing. It can be used with cabinets one side or both as well as in an angled corner setting. It can also be used free-standing.

Adjacent side walls which project above hob level, should be protected by heat resistant material, but in any case should not be nearer to the cooker than 150mm. Any overhanging surface should not be nearer than 500mm.

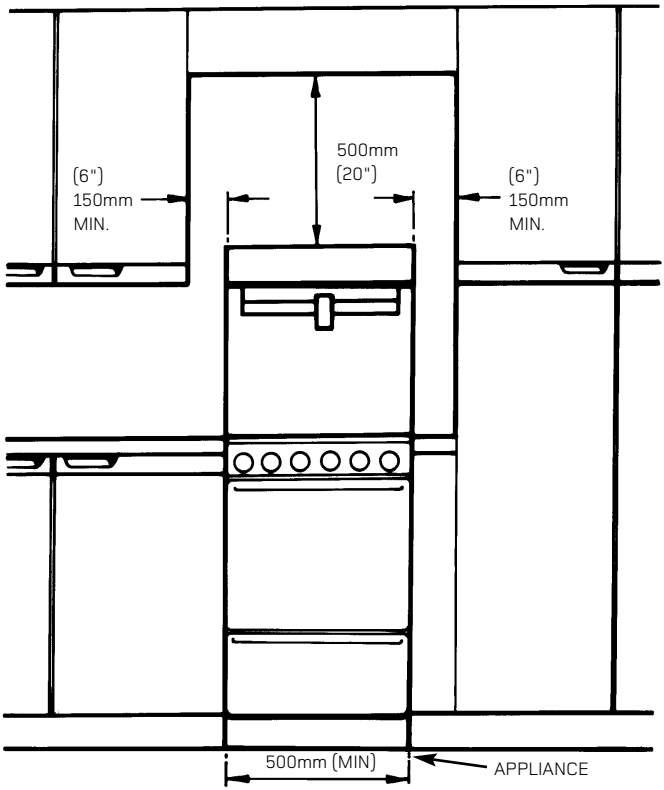
Excess steam from the oven is expelled at the rear of the cooker, therefore the wall behind the cooker needs to be protected against grease and moisture.

Note: The appliance should NOT be placed on a base.

MOVING THE COOKER

Before moving your cooker ensure that it is cool and note that it is heavy. Movement of your cooker is most easily achieved by lifting the front as follows: Open the oven door sufficiently to allow a comfortable grip on the underside front edge of the oven roof.

Note: Take care when moving the cooker as it is heavy. Take care to ensure that any floor covering is not damaged.



Something Wrong?

Before calling a Service Engineer, please check through the following lists. THERE MAY BE NOTHING WRONG.

Problem	Check
Slight odour or small amount of smoke when using the cooker for the first time.	This is normal and should cease after a short period.
Cooker does not work at all.	Check that the switch on the control unit is in the on position.
Oven temperature seems too high or too low.	Check that the temperature has been set in accordance with the temperature charts. It may be necessary to increase or decrease the recommended temperature by up to 10°C to suit your taste.
Oven does not cook evenly.	Check that the temperature and shelf position are as recommended in the temperature charts. Check that the containers being used in the oven allow sufficient air flow around them. Check that the cooker is level.
Hotplates are slow to boil and will not simmer.	Check that your pans conform to the recommendations in these instructions.
Grilling is uneven.	Check that the grill pan has been correctly positioned.
Marks appearing on hotplates. Can not clean hob / hotplates.	The hob surround can be cleaned with warm soapy water and a cream cleaner, such as Cif. The sealed hotplates should be cleaned regularly (Please refer to Care and Cleaning section for further information) Please note that replacement hob cleaning kits are available from our Parts department, under part number: 6400001
Grill not working.	Grill will not work unless the Grill door is in the grill position (see grilling section of this book).
Condensation on the wall at the rear of the cooker.	Steam and/or condensation may appear from the vent at the rear of the appliance when using an oven, particularly for foods with a high water content e.g. frozen chips, roast chicken etc. This is normal and any excess should be wiped off.
Steam / condensation in the oven after use.	Steam is a by-product of cooking any food with a high water content. To help minimise always: a) Try to avoid leaving food in the oven to cool after being cooked. b) Use a covered container, wherever possible.

If you have been through the above list and there is still a problem; Contact Service (see back cover).

Disposal of your product

To minimise the risk of injury to children please dispose of your product carefully and safely. Remove all doors and lids. Remove the mains cable (where fitted) by cutting off flush with the appliance and always ensure that no plug is left in a condition where it could be connected to the electricity supply.
To help the environment, Local Authority instructions should be followed for the disposal of your product.

Disposal of old electrical appliances

The European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE), requires that old household electrical appliances must not be disposed of in the normal unsorted municipal waste stream. Old appliances must be collected separately in order to optimise the recovery and recycling of the materials they contain and reduce the impact on human health and the environment.

The crossed out "wheeled bin" symbol on the product reminds you of your obligation, that when you dispose of the appliance it must be separately collected. Consumers should contact their local authority or retailer for information concerning the correct disposal of their old appliance.

Guarantee

12 months Parts and Labour Guarantee

Your appliance has the benefit of our manufacturer's guarantee, which covers the cost of breakdown repairs for twelve months from the date of purchase.

This gives you the reassurance that if, within that time, your appliance is proven to be defective because of either workmanship or materials, we will, at our discretion, either repair or replace the appliance at no cost to you.

The guarantee is subject to the following conditions:

- The appliance has been installed and operated correctly and in accordance with our operating and maintenance instructions.
- The appliance is only used on the electricity or gas supply printed on the rating plate.
- The appliance has been used for normal domestic purposes only.
- The appliance has not been altered, serviced, maintained, dismantled or otherwise interfered with by any person not authorised by us.
- Any repair work must be undertaken by us or our appointed agent.
- Any parts removed during repair work or any appliance that is replaced become our property.
- The appliance is used in the United Kingdom or Republic of Ireland.

The guarantee does not cover:

- Damage resulting from transportation, improper use, neglect or interference or as a result of improper installation.
- Replacement of any consumable item or accessory. These include but are not limited to: plugs, cables, batteries, light bulbs, fluorescent tubes and starters, covers and filters.
- Replacement of any removable parts made of glass or plastic.

THE GUARANTEE WILL NOT APPLY IF THE APPLIANCE HAS BEEN USED IN COMMERCIAL OR NON-DOMESTIC PREMISES.

5 Year Parts Guarantee

Hotpoint also offers you a FREE 5 year parts guarantee. This additional guarantee is conditional on you registering your appliance with us and the parts being fitted by one of our authorised engineers. There will be a charge for our engineer's time. To activate the extra parts warranty on your appliance, simply call our registration line on **0870 6092094 (ROI 01 230 0800)**

Extended Guarantees

We offer a selection of protection plans that enable you to fully cover yourself against the expense of repair bills for the life of your policy. To find the ideal plan for you please call our advice line on **08709 088 088 (ROI 01 230 0233)**

Free Helpdesk Service

We have a dedicated team who can provide free advice and assistance with your appliance if you experience any technical difficulties within the first 90 days of ownership. Simply call our Hotpoint Service Hotline on **08709 066 066 (ROI 0818 313 413)** for telephone assistance, or, where necessary, to arrange for an engineer to call.

After Sales Service

No one is better placed to care for your Hotpoint appliance during the course of its working life than us - the manufacturer.

Essential Contact Information

Hotpoint Service

We are the largest service team in the country offering you access to 400 skilled telephone advisors and 1100 fully qualified engineers on call to ensure you receive fast, reliable, local service.

UK: 08709 066 066
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Please note: Our advisors will require the following information:

Model number

Serial number

Parts & Accessories

We supply a full range of genuine replacement parts as well as accessory products that protect and hygienically clean your appliance to keep it looking good and functioning efficiently throughout its life.

UK: 08709 077 077
Republic of Ireland: 0818 313 413
www.hotpointservice.co.uk

Appliance Registration

We want to give you additional benefits of Hotpoint ownership. To activate your FREE 5 year parts guarantee you must register your appliance with us.

UK 0870 6092094
Republic of Ireland: 01 230 0800
www.hotpointservice.co.uk

As part of Hotpoint's continued commitment to helping the environment, Hotpoint reserves the right to use quality, recycled components to keep down customer costs and minimise material wastage.

Indesit Company UK Limited, Morley Way, Peterborough, PE2 9JB
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